

MARTIN + FITCH C A T E R I N G

SEASONAL MENU TRADITIONAL HOLIDAY OPEN HOUSE













CHEESE + CURED MEATS

Assorted artisanal cheeses GF V D







Seasonal fruit + assorted olives GF VE



Focaccia, artisanal breads + crackers v

STATIONARY

Baked Smithfield ham with pineapple glaze @ served with whole grain, Dijon mustard + buttermilk biscuits V D

Bruschetta bar with assorted toasts + crostini with tomato. mozzarella + basil, fresh ricotta with honey, wild mushrooms + parmesan vinaigrette **D**

Swiss fondue with crusty breads + vegetables v D

Poached shrimp with spicy cocktail sauce GF S

Carrot Wellington with wild mushrooms ve

SWEETS

Mini carrot cake cupcakes V D

Peppermint brownies V D

Peanut butter cookies VE N



Contact us

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